



1929-1932

Given by Gov. & Mrs. Byrd, Va.

4-2-8

Sac & Stales - cloth - napkins on plate
Silver bound in center holding 2 or
pink rose buds and 3 or 4 sitting on
a silver platter; 2 large candles
separated by silver high compote
filled with nuts. Gold finished
silver plate



order for table & rock crystal glasses,
7th dishes in gold effect.

1st Course - Honey dew melon, slice lemon -
on center of slice cut a
small bunch of grapes to the
peeled on + on top.

2nd Course - { Boudin on cup & same setting
on all dish - this all set
on gold service plate.
Crack with grated cheese
powder

3rd Course - { Crab's served on silver
tray garnished with
radishes cut petty.

4th course - { Half broiled chicken, asparagus
potatoes sprinkled with parmesan
whole mushrooms, hot rolls
buttered.

5th course - { 2 or 3 large silver platters
pieces of meat on lettuce
leaf, striped with green & red
pepper, whole mushrooms, sauce
with onion & pepper on
potatoes.

6th Course - Ice cream in melon molds,
strawberry glaze, with fresh
strawberries & chopped cream all
around. Served on silver tray.
Individual angel cake, with
syrup wafer with icing - paper
holders. Passed nuts.

2 Library - Coffee

Buffet Supper

Mrs. F. J. Robertson at Sherburn
got plates from a dining table out
to use on a table where plates of
Russian croquets were, (served three
by a tray) put on dressing of
yolks looking with mushrooms
inside; at other end a fine
red shrimp aspic jelly molds
on lettuce, with jar of mayonnaise
near; on side board platter of
boiled ham served by friend; &
also peas in the large bouquet
pattern; potato chips & peach cobbler
put on each side of table - helped
ourselves; then to tables in hall,
having room, etc. which were set
with coffee, ice tea, passed hot
buttered rolls. Then ice cream in
silver tanks, square pieces, served
with red in chocolate.

Menu for Dinner

1st Course of pickled vegetables
2nd Course - beef with hot sauce
3rd Course - beef with hot sauce, beef
4th Course - beef with hot sauce, beef
5th Course - beef with hot sauce, beef

1st Course - chicken, with peas, rolled in
chopped almonds, in center, garnished
with parsley
2nd Course - stuffed tomato, with small
mashed potatoes in center
3rd Course - Buttered hot rolls, Pickle outside
cut in small pieces, cabbage stalk
pickles & dill pickles in white dish

4th Course - asparagus salad with thick
creamy dressing
5th Course - Crackers

6th Course - Large platter of pickled vegetables
(home made) surrounded by
pickled strawberries, cake cut in
small pieces, yellow - used with
pickled, sprinkled with nuts.

7th Course - Caramel & cheese balls

2nd { Cocktail in library with hor d'oeuvres
cavari on small piece of toast sprinkled
with grated boiled egg; also longer,
round the piece of toast with red
sauce on top; rolled toast with
anchovy or something inside and
piece with sauce & post.

3rd { Square plate with small dough made
& large cup on it - dish of
some kind of food, toast, the plate
being garnished with trumpet flowers
& carrot center & real leaf underneath.
Butter in shape of rolls like on
crown shape piece on butter plate.
Center piece of carrot & real stem.

4th { Large bon all to be served & served
(Smithfield) brought in & served by
host. Colored (red) pears around
it, also "trumpet flowers" & parsley.
Cakes on little in glass dishes
wrapped around with large dough;
relish dish of small onions, mushrooms,
ripe & unripe olives; cherry.
10th rolls buttered.

5th { Large green platter with host of
cherry, grapefruit slices, and arranged
cheese dressing, red paprika then
small cheese crackers, nuts passed
etc. along.

5th - Large bowl on plate with small
jelly, see-saw fork, and some
dessert spoon, pink new hat
in hand. Placed caramel and
nut cream steadily in stars
on these plates, poured large
yellow angel hair salad to
help oneself, then candies &
nuts which were a table of
doug were passed; cigarettes &
cigars, then coffee seat at
table

(at table)

Salad of small, round pieces
of holy dice milk on, packed
chicken (or fish) around ring of
glaze with one in center, with
red & green dress. chopped in
between - looks like a pearl

Solid - Two of grapefruit, then
a slice of cheese - all
in a bowl. They look 'french'
drawing. Served on large platter.

N.C. Breakfast

Strawberries
Country ham
Eggs & oats

in a room at Charlotte
on a long boat - common

looked in library in glass with rosette.
table with velvet on point lace covers, large
glass with silver figure. bowl filled
with purple wine & 12 h.c. flays, 2 long
silver baskets with nuts on either
side, 4 large pepper & salt shakers
comp. service plate with another
pretty plate filled with sliced
slice tomato on lettuce leaf and 2 perfect
artichokes on it; stuffed celery; small
square of toast with cover surmounted
with grated yellow egg; celery toast
with small sardine on it - ate with fork
glasses of Waterford glass (large brimmed
knobs on it), then ^{iced} tomato soup with
whip cream & crackers; another lovely
plate then fried chicken on ham garnish
with cherry; large platter of beans, sur-
rounded by stuffed green pepper &
stuffed squash; steamed corn in large
silver bowl. (served two dishes of
everything starting with host & hostess)
silver wither dishes with monogram
& fancy flower butter, hot rolls, a
frozen salad, mounded high, then
dressing passed, also cheese straws;
finger biscuits on home by lace mats full
stacks of soap dishes, huge angel cake.
eggs & cigarettes in silver tray & holder.

^{Menu}
Mrs Robert Lassiter

pickled in library on silver
tray, among napkins of linen
with pink, purple & blue flowers
on end; served by butler.

Table with delicate pink table
cloth, embroidered napkins on
each end, and other small and
large knick-knacks with some napkins
on beautiful silver plates.

dark purple water & wine glasses,
no butter dishes, large silver
bowl with oranges, red and peas,
almond, yellow & dillies, etc.

2 large round tarts & pink
tapias on either side & a
large nut tart on either side
small round nut tart dishes
filled with salted pecans.

1st course - Pur d'or. small
plates set on silver plate, con-
taining 2 dillies and shape pills
& potato, stuffed celery, chicken
in silver bowl passed followed
by smaller bowl of chopped
finely onions & another dish of
grated horradish which was
put on top of each other,
then large silver & nut tart

passed; ^{2nd} clear soup in soup pots
with lemon floating inside; crackers
3rd; fried chicken on bon; pickled
peaches, asparagus + corn; buttered
hot rolls; 4th - 2 slices aligator pear
on lettuce leaf + cheese shaped like
a carrot with leaf of parsley at end,
lying in between, dimes passed with
these crackers. large platter of frozen
raspberry ice, melon shape with
white cream on outside. individual
angel calls - coffee in library.

Lunch

m. + Mrs E.C. Marshall

Cocktail in lounge room.

Fruit cocktail in dishes of ice on
small plate sitting on large plate,
beautiful Venise point cover +
napkins to match. silver monogram
butter dishes, silver goblets with coat-
of-arms. huge filigree silver bowl
with pink radiant roses + large blue
dolphin as center piece, 2 massive
candle sticks on each end also 2
lovely filigree + carved nut dishes on
each end, 2nd; fried chicken, corn
potatoes, fresh green peas, rolls

and delicious mixed pickle, lots of
mustard all in it, 3rd asparagus
salad with dressing, passed &
cheese crackers; raspberries in
tally stars brought in & placed
on lovely pink dishes where pige
bowl, at next were fork & spoon
on plate, coffee, nuts passed
all along.

Lunch

Mr. & Mrs. Harry Guggenheim
gin cocktail with green olive at
bottom of green glass in library.

Table covered with Italian
embroidery set (green & yellow) with
tassels on 4 corners. Centerpiece
green glass bowl with yellow
flowers. 4 large salt & peppers
in green glass; green glasses;
green ash trays, fat green wine
glasses, "magical" Italian service
plates & bread "butter". Butler
uniform black & white stripe pants,
long tails black coat, maids in
green cotton & white aprons.

1st Course.

For a very special in 8 triangular shape
Italian dishes, all on two winter.

Pickled artichokes; sardines; chopped
up chery in vinegar; Salmon. boiled
eggs cut in half in mayonaise dressing;
green & ripe olives on ice; slices of
ham; antipasto. Passed thin
wafers & sliced meat in two wicker
baskets with linen piece.

2nd course - Half breasts of chicken
on china platter surrounded with
browned potatoes cut in balls,
poured wine. passed bread in
baskets; long string beans; and
reived spinach.

3rd - Another lovely service plate, then
huckleberry pie in pyrex dish
passed, already cut, served on self
Passed sugar & cream with this.
Spoon and 3 prong fork used to
eat this with.

4th finger bowls on lace mat, on plate
set before one. Bowls had 3 pieces
of cube ice in water. Put these
aside, and large bowl of huge
black cherries with stems passed.
One placed in ice finger bowls,
chilled & ate. Cigarettes & cigars passed
Coffee & large glass sugar passed in libation.

Dinner.

M. & Mrs. John Jones.

Table appointments lovely. Found
made Parisian table cloth, reddish
in color, put together with forgetting
doilies to match with napkins,
lying on silver service plate.

Center piece huge silver bowl
with low arrangement of blue
and baby breath. On each
side a silver horse with man
and polo stick. Farther on a
large 3 prong candle stick holding
3 red candles each. Red thick
goblets with white square base,
same kind of wine glasses. 4
extra large silver salt + pepper.

- 1st course - Honey, etc. - melon
- 2 " - Bouillon
- 3 " - Lobster + butter sauce on boat
- 4 " - Fried chicken with pineapple
fritters, mashed potatoes, asparagus
- 5 " - Lettuce + tomatoes + cheese balls
- 6 - Buckleberry + sort of pudding

Gov. + Mrs. McLean - Dinner.

- 1- Centalaya balls in high silver stands on silver small plate - this placed on silver service plate
- 2- Replaced by gold looking ^{small} china service plate - served fish knives, small pieces of toast, celery, olives, pineapple slices
- 3- Tack of silver service plate, replaced by dinner plate, served turkey, small balls - slope Irish potato rolled - parsley, long string beans, hot browned peas, croquette dressing; cranberry jelly and hot rolls.
- 4- Salad plates of green - served stuffed tomato, with cheese & nuts
- 5- Gold + pink desert plate, with some high gold bordered compote with ice cream & whipped cream mixed, passed nut & raisin cake, whole, but sliced.
- 6- Coffee in library.

Mrs. Mering's Dinner

- 1- Apple brandy & orange juice cocktail
served on small round toast; small
sardines & olives on a cracker; hot stuffed
olive with liver wrapped around
Put at table, place cards & small
message for each.
- 2- Shrimp Cocktail served in glass
compotes under green ice. Butter
in shape of rabbits. Celery & olives
- 3- Stuffed quail on toast in nest
of latticed potatoes, hot rolls, jelly
- 4- Blue artichokes with Hollandaise
sauce, crackers
- 5- Herbs. lettuce + French dressing
- 6- Herbs. ice cream with lady-
fingers all around, red with
colored roses on top. lattice
cakes with roses; yellow mints
with roses; green 'jelly' candy,
small different colored cakes
served partially.
- 7- Coffee, cheese, crackers, nuts.

Sunch

- clear soup
- grapefruit & pomegranate salad
- lemon ice served in a pineapple
coffee.

Mrs. Short's Club Luncheon

- 1- Green pea soup & crackers
- 2- Ham sliced on silver platter;
chicken & mushrooms in large
brown potato shells, rolls,
whole cauliflower with brown &
potatoe balls; sweet pickle & relish
- 3- Grapefruit salad and crackers.
- 4- Frozen nut cream, sliced, with
egg nog dressing and fruit cake.
- 5- Coffee in library

Mrs. Hobler's Club Luncheon

- 1- Consommé & crackers
- 2- Half broiled chicken, molded
jelly, rolls, butterbeans, stuffed
squash.
- 3- Juice fruit salad
- 4- Frozen mold ginger cream,
sliced
whole devil's cake, sliced
- 5- Coffee in library

Mrs. Saboga's Party

- 1- For d'oeuvres:- Simon made into basket holding saffine mixture, 2 crackers all on small silver plate under paper lace doyle, this sitting on large silver plate. Passed around, a large green platter with two glass dishes together, olives, & pickles surrounded by small toasted bread with caviar, also cracker with anchovy paste, celery stuffed with cheese & olive on top
- 2- Plate of turkey, jellied cranberry, hot roll; passed stuffed squash and asparagus.
- 3- Stuffed tomato with chopped celery chopped cucumber on lettuce, the mayonnaise has red pepper on top
- 4- Ice cream in gourd mold, orange ice on outside with pure cream inside, sliced. passed the whole pound cake also sliced; small French cakes, glacé nuts, mints (double with chocolate between)
- 5- Coffee in library with dates surrounded with cheese-shaw bath.

Miss A. F. Brooks Dinner
Evening 9:30

- 1 - chilled bouillon & crackers
- 2 - Baked chicken, stewed apples, corn, butterbeans, green cucumbers, pickles, and watermelon rind ones, potato chips & rolls.
- 3 - Pommes tomates, whole, in center of lettuce, with cream cheese & nuts in center - crackers -
- 6 - Peach ice cream & coconut cake coffee & candies at table.

Breakfast

- 1 - Iceberg Cantaloupe
- 2 - Ham with scrambled eggs, hot biscuit then waffles with either sour wood honey, maple syrup or marmalade.
Coffee

Sunday Dinner

- 1 - Iceberg cantaloupe - nuts in small dishes.
- 2 - Fried chicken, large boiled potatoes, beans, onions in vinegar, corn bread sticks, cucumbers pickled. buttermilk
- 3 - Candied Orange salad, cut in two with raisin filling, on lettuce & squares of cream cheese - crackers.
- 4 - Strawberry ice cream, strawberries on top
Coconut cake, candies, cigars, cigarettes.

Mrs. Bob Hanks dinner

- 1 - Honeydew melon
 - 2 - Fried chicken, ice tea on table, stuffed cooked tomatoes, corn, butterbeans, water-don, hard pickles hot rolls.
 - 3 - Salad - Asparagus.
 - 4 - Ice cream on large platter, ~~hot~~ muffin cakes sprinkled with sugar
- Green table cloth & kagles. Red goblets and red silver plates; 2 tall branch candlesticks, red candles burning; large red glass bowl with red roses & leekaper. 4 large silver salt & pepper's. Silver butter dishes & knives.

Mrs. B. H. Hanks (Football day)

Buffet Luncheon

Large table with all over net and silk cloth. Silver bowl of pink roses. One end large tray of ham, on sides potatoe chips, water biscuit and at other end 2 large bowls with Brunswick Stew. Dish of sliced onions & hot corn pods. Tomato juice & crackers served from side table Coffee. Pickles from net ice cream, small bought cakes and attractions.

Mrs. Fowler's Bridge Luncheon.

1. Green salad plate - curly white lettuce with crab meat salad (cut up celery + paprika and cream dressing all mixed) 2 artichokes and bunch of cucumbers, Biscuits biscuit and small round crackers.
2. Platter of broiled chicken on squares of toast, surrounded by thick slices of fried apples, 2 large leaves of cauliflower, cream sauce + reddish pepper; large stuffed squash, hot biscuit, mushroom shape, beautiful mold cranberry; mixed chow-chow pickle + coffee.
3. Molded frozen Tutti-frutti cream with egg nog sauce; whole angel cake in slices.

Mrs. John Anderson's Bridge Luncheon

- 1st { Cocktail in small green glasses.
stuffed heads of celery
small round crackers with cheese
paste, striped with olives.
black olives.
Round pieces of bread with caviar
and pate a egg
- 2nd { Quail on toast, surrounded
by mushrooms, all on large
silver platter.
Baked Tomatoes on silver platter

(Continued)

2nd { Small French green peas
Beaten biscuit & hot rolls:
on silver head trays with mat.
coffee

3rd { Neapolitan cream with spiked
egg nog dressing. Devils cake
Large salted pecans.

Mrs. Walker's Club Luncheon.

Table Setting { Six mats; large green center board,
2 smaller ones & 4 green candle
sticks. all bowls with greenery,
red berries, breath of spring, etc
from her garden.

1st { Clam meat cocktail
Crackers

2nd { Creamed chicken & mushrooms in
bought baked cases surrounded
by fried orange slices.
Sliced broiled tomatoes with small
pieces bacon on top.
Hot biscuit - Boiled corn
green peas.

3rd { Grape fruit salad on white hearts
celery & artichokes in center
French dressing passed.
Beaten biscuit

4th { Large square frozen cream
with nuts.
Dressing passed
Small tea cakes

5th { Coffee in library.

Mrs. Robert Haywood's luncheon

Cocktail

1- Bouillon with slice lemon + ^{herbs} fried toast.

2- Birds on toast, slices of apple and rice croquettes all on silver platter. 3 large heads of cauliflower - with strips of bacon. one round Japanese dish of long string beans. hot Sally luncheon muffins. ^{architect} pickle

3- Angel cake with almonds, nuts, + white cream filling. Raisin or crumbs all on top. Little molasses cakes with it

4 - Coffee in library.

Mrs. R. Haywood's supper

1- Cocktail in library

2- Bouillon, sliced lemon + toast

3- Birds on toast, sliced apple + rice croquette with parsley on top. Spiced surround by sliced egg and carrots cut in pyramids with parsley at top. Pickle, salad, lun +

4- Grapefruit and orange salad on lettuce

5- Rozen square with nuts inside and decorated on edges with whip cream and figs here & there

Mrs. Betty's Lunch

- 1 - Biscuit in library - 2 or 3 days out of can on bits of toast & cold.
- 2 - Tomato soup in bouillon cubes with whip cream & finger toast.
- 3 - Birds on toast, surrounded by balls of sweet potato rolled in nut crumbs.
Cauliflower, green peas, cranberry cherries, & biscuit & pickle
- 4 - Grape fruit salad & crackers.
- 5 - Charlotte pot pie with baby fungus nuts, whip cream, etc.
- 6 - Coffee in library.

Mrs. Albert's papers lunch - at card tables.

- 1 - Wine & beer & eggs
- 2 - Cream chicken, mushrooms & nuts in patty shells surrounded by sweet potato balls, with a fishball in side & rolled on outside with cauliflower, hot rolls, green peas and artichoke pickle (whole)
- 3 - Frozen ginger pudding with egg nog dressing & devil cake.

Mrs. William B. & June

1. Crisp celery & asparagus soup
2. Birds on toast with small
fresh potatoes on ends with
parsley trimming. Silver bowl in
center of tray with cooked white
grapes. Hot rolls. Celery
stick & small sliced beets,
carrots & beets.
Artichoke pickle ground & wide.
3. Platter of sliced fried hearts
of lettuce peeled whole cucumbers
cut in thin slices, a delicate
blossom in bowl in center of
tray. Crackers & cheese balls to
pass on another dish.
4. Manhattan pudding, frozen in
melon moulds, served with
whip cream & slices of
stuffed canned oranges.
5. Coffee on library.

Mrs. Laughinghouse & Mrs. Tupper Tea

Long table with green damask tablecloth
Central 3 prong vase with pink
snapdragons & long mirror in front
of this with primrose, fern
pink & lavender sweet peas
cutlery mirror. Four glass

fall composite, shaped like wide
woven with arms upturned &
holding dish for salted almonds
Plates of round coco-nut
cakes, small crackers covered
with cream cheese and four
salted pecans star-shape on top;
trays of beaten biscuit with
frank inside. glass dishes
with lettuce leaf & green molded
salad passed first, and all
took other things. Small sand-
wiches of nut bread with
butter between. Punch served
from another table & put
on salad dishes

Mrs. W. B. Jones's tea

Two repousse silver services
at either end; three sand-
wiches passed. Russian tea
with cloves floating about
a lemon; platter of different
shaped small pieces of lightbread
with grated egg, olives, and
red pinents on top; yellow
mints; in another room
tutti fruit ice, squares of
cake, iced in white with
rosabuds in green & pink on top

"Red" Williams & Giffis Dinner

- 1- Grape fruit salad with green molded jelly small, round cracker.
- 2- Hot toast, then a dish of fish flaked mousse.
- 3- Birds on toast, surrounded by orange sections, parsley
pancakes of turnip greens sprinkled with grated egg.
Carpenter's dish with sweet pickle, sliced cabbage pickle, cucumber and artichoke pickle.
Hot waffles
Cauliflower
- 4- Charlotte Romaine & Coffee.

(Rest about)

Art piece - Brightly colored fall flowers
Gold candles on 3 prong silver candlesticks
at each end of table. High goblets
of red Venetian glass. Pale-blue
service plates, lace doilies
separating service plates from smaller
cannon ones, which were red & gold.

- 1- Caviar, white & yolk of egg grated
in a 3 compartment glass & silver dish.
Fork & spoon for this service.
Mushroom toast. Shredded onions to
flavor caviar.
2. Creamed tomato soup with whipped
cream & cheese straws.
- 3- Turkey, walnut dressing,

carded sweet potatoes, fresh peas
Bresset sprouts, cranberry ring with
pickled peaches as a center. Cook-
meat turkey arranged on outer part
of immense silver platter, white
meat on outer part by a round. etc.
Poppy rolls and butter.

- 4- Fruit salad on huge silver platter
Mayonnaise lay on water in center
with fresh peaches, fresh raspberries
and strawberries, jumbo black grapes,
bananas, etc forming a colorful
ring about it. Royal puff wafers
accompanied this.
- 5- Individual turkey ice cream for
lobes + pumpkins for men. Dingy
French cakes.
- 6- Demi-tasse w. large cups coffee.

Margie Biggs Buffet Supper

Small tables for four. 10 or 12
pink sweet peas. Souly china.
Plates served from dining room
from large platters.

- 1- Chicken salad on lettuce;
Sliced ham
Boston broccat, hot rolls
Stuffed tomato with peas, celery,
cheese, nuts, etc.
Potato chips, Ripe apples
Watermelon rind pickle
Salted almonds. Coffee.
- 2- Dem-t's orange melon mold
cut for four (orange ice outside
a little fruit cream inside) with spun
candy all around. cake.

Mrs. Ashby Baker's Tea.

Stewart's Soyze Punch on silver laid on large silver tray, with punch cups of glass. Filled tea piece, mirror center with 2 vases filled with roses, delphiniums, glories, etc. 4 green candle sticks with pink candles. Silver cake basket with assortment Stewart's cakes. One plate with cheese stars. tied in dotted green table with huge bow on top, bunch of Ribbon roses at one end. Salads served on plate - lettuce leaf like a cup, large half canned peach, filled with Waldorf salad (finely chopped celery, apple & nuts) topped with a red or green cherry. Little handful of green pistachio hedge (or something like that) - nuts, candies cheese inside fancy wafers.

[Blond's dinner.]

- 1 - Honey dew melon
- 2 - 3 section dish with celery, peach pickle, green & ripe olives.
- 3 - Baked chicken, 3 section dish with fresh peas, corn & potatoes. Bread dish with small biscuit & 2 corn dodgers. Ice tea asparagus on toast. Ice tea
- 4 - Blocks of lettuce - Thousand Island dressing
- 5 - Strawberry ice cream & pound cake.

Tom's Guff (Bread)

- 1-Plate of fresh st. with banberries, with paper made cap. center with powdered sugar, all surround by fresh pineapple cut in fan shapes.
- 2- Chese Souffle
- 3- Fried chick - turning gravy & biscuit
- 4- waffles & maple syrup.

Smoked chicken
Boned turkey
+ french artichokes

- clams - chick or mother custard
- Jelled Boudin
- Salmon mayonnaise with cucum
- Birds or Squabs
- Waldorf Salad
- Baked Alaska Pudding.

Archibald Butt (aide to 2 Pres.)

Recipe for egg-rot

1 doz. eggs, 1 qt. double thick cream, nearly
 1 qt. whiskey, 2 tablespoons Jamaica rum. Beat
 yolks to a cream, add a dessert spoon of sugar
 to each egg and whip again, then add whiskey, ^{rum} and
 egg, whipping again. Cream whipped stiff, also
 whites, add rum slowly. when mixed, it will
 remain indefinitely, without separating. - serve in
 punch bowls - with small hot biscuit with pieces
 of Smithfield ham inside, can also serve with a few chops
 10 qts double cream whipped stiff } serves 300 people
 12 doz eggs
 6 wickets }
 Bourbon whiskey, 1 pt. rum

Miss Colby, Palmer's Bridge Sunday
at card tables

- 1-Keep out large water glasses in
same colored water with
mint, pulp, nearly like a spray
of mint.
- 2- Chopped bread & butter plates
with round glass, under which
were fresh mushrooms on buttered
toast. Small knife & fork
- 3- Round glasses for water.
- 4- Small dishes, for knife & fork
Crossed fork on silver platters.
Cucumbers (green) shaped like
boats, scraped out, filled with
cucumber & tarter sauce. Had a
toothpick with paper seal attached.
served hot hot biscuit (hardtack)
- 5- Main plate: Half broiled chicken
in its own gravy, parsley and
turnip & carrot bits for decorations.
Tray of molded squash, with
a row of beans in center and stuffed
tomatoes around it. Hot rolls.
- 6- Fresh pineapple - halves, scraped
out with fruit salad & milk,
piled on platters. Also had small
cups with lemon surrounding it.
Margarine served in small dish
separately. Canned apple all around

- with green steam, surrounded (a)
 small impurities possible
7. Paradise Pudding - a large portion
 Square recessed cake all covered
 with fench was dropped & paper
 rose by top. Poured water
 all over in green tablet.
8. After dinner coffee & green
 glass cup - minutes.

Mrs Stinson's (wife Sec of State)
 Garden - Ten Party Washington

Jus & cake
 Coffee + sandwiches
 Hot Bowls (as + turned out)

Christmas dinner

Side cloth - green - rows filled with
 plain plates, alternate with gold on
 etc. glass filled with green frits
 down the table length.

Sunday Night Supper

fried chicken, corn fritters, beaten
 biscuit, fruit salad, baked Baltimore
 cake

arrived earlier

Soup

Squash, peas, roasted eggplant
 cold asparagus salad

Invitation

Usually mail (answers by mail)
Some invitations, delivered by hand
(date in sending, answer by hand)
Some invited by a gold crest over
which was written in ink

"In honor of the French Ambassador
and Madame X"

Underneath, partly improved, partly
written, appear these words

Mrs. Gardner
requests the pleasure of
Senator + Mrs. C.
company at dinner

on 15th May, Rec the 14th
at eight o'clock

Invitation Menu -

Send down invitation in box, then a week

Order piece for dining

2 - Cold dish with slow boiled
flowers + fruits.

1 - aperitif of bacardi and lime - with
nuts, served in library or in dining room

2 - Jellied Soup (from bouillon cubes)

2 - Subst. heads, seasoned with cooking
herbs; unpolished rice served with oil

3 - Dove, stuffed with foie gras, baked
in wine, served on fish

Sauté pineapple

Green string beans cut in strips with
potatoes roasted whole

4 - Salad, cut hearts of palm in long shreds
with dressing

5 - Pineapple soufflé + fruit
+ coffee or nuts - coffee

- 1- Potato Salad
- 2- Baked chicken with rice, spinach, stuffed tomatoes, preserved whole oranges
- 3- Ice, with some cake candy & fruit
- 4- large drink on new order

Heat of palms + wings, come in + corns get avocados

Mrs. Harry Byrd's lunch

- 1) Toast, with caviar on top, then a slice of tomato, then a smaller red beet then a slice of egg-mayonnaise dressing with stiff cream topping this, also a cocktail.
- 2) Half broiled chicken on toast, garnished with baked peaches stuffed with crab-apple jelly. mound of large lima beans surrounded by tomatoes stuffed with corn and bread crumbs. Rolls.
- 3) A head, pear sack, with strips of grape-fruit, white grapes, French dressing
- 4) Green Peas, filled with fig ice-cream

Roosevelt's Dinner

- Soups, fish
- Fried chicken covered with white gravy
- Hot biscuit, corn on cob, peas
- Jelly & hot bread.
- Roosevelt Breakfast
- Panels and cream
- fried liver and bacon or rose herring
- Hominy, toast & hot biscuit, waffles

Dinner for { Sen. + Mrs J. W. Bailey
at mansion - Jan 1931 } Lt. Gov. + Mrs R. T. Fountain
Speaker of House + Mrs Smith

Table :- { 2 long Venetian lace cloths.
Silver goblets and service plate.
" centerpiece + side baskets with Supreme
(red) roses, + yellow snapdragons with
many yellow candles on huge silver candlesticks.

- 1st = Clear soup, celery, olives + crackers
2nd = Fish mousse, small fresh potato + small
thin toast.
3rd = Turkey (with apple on each end), dressing
cranberries, asparagus, gherkin pickles.
hot rolls.
4th = Grape fruit salad with avocados pear
and cheese (made like a long carrot) -
Water biscuit
5th = Melon molds of cream, tutti frutti
with orange ice on outside; whole
pecan-nut cake.
6th = Coffee + mints in library.

12 large breasts of chicken - surrounded
by rice, flankin with artichoke hearts
stuffed with sweet baby onions

Lunch { Fresh green turtle soup
Duck with oranges - straw potatoes
Romaine Salad
Creme Suzette

chicken, with rich cream sauce generally
based with port wine and garnish with

- Can of green gage plums, poach them
in their syrup, adding a little
sugar and cooking down the syrup
after plums are poached. Serve with
roast chicken, duck or broiled steak

Use pineapple rings with chicken

- 1- Orange juice, one lemon, one lime
in large glass
- 2- Fresh figs with powdered sugar & cream
- 3- Scrambled eggs with sliced fresh tomatoes
On soft sage
Popovers on brown muffins or toast
- 4- Herb, onion & carrot
- 5- Cup of Tea, cake

College Supper

Crop flake cocktail

Soups

Fried chicken, watermelon pickle, hominy
Preserved pears for desert

Oct. Archie Butts lunch for Pres. R.

Carbalaup

Asparagus soup - (sherry)

Chops surrounded by rice

Green peas, spinach

(Sautéed with
rest of dinner)

Tomato + lettuce salad, Roquefort cheese dressing

Hemlock peach ice cream with fresh
peaches about on it. Cake

Cream cheese, guava jelly and coffee

Buffet Supper (a-die Butts)

Large turkey, Virginia ham, two dishes of
fruit salad, cream of cheese and guava
jelly sandwiches, cooking dish cooking
Coke flakes a la vie, coffee
Butter biscuit, continents, etc.

cream of pea soup (no fish course)
Turkey, roast pig with apple
sauce, sweet potatoes, sugar in
Southern style; boiled rice, gravy.
Salad - lettuce and abigador peas.
Mince pies, also ice cream - would
be served with melted brown
sugar poured over each resembling gravy.

State Dinner - President
Phosants or squabs (\$7.50 plate by Ranch)

Christmas Dinner

Table decorated red leaves and fern; at
each plate paper favors with caps, etc.
Turkey, etc. Plum pudding abigador with
brandy. ices in fruit
Santa clause, holding tiny Christmas tree
with a ~~...~~ in his hand.
Tree with gifts for 58 - Books for grown ups -
Toys for children.

- 1- Cab nest cocktail with rich sauce
- 2- Green turtle soup full of sherry
- 3- Fillet of sole - white sauce, covered
with truffles and mushrooms
- 4- Venison steak with chestnut dressing
- 5- Rolls - asparagus
lettuce, roquet dressing
- 6- Pudding

Pressed duck with cucumber salad
Pres. Roosevelt's lunch

Bouillon

Salt fish

Chicken with rice, baked beans and rolls

Bavarian cream with preserves and cakes

Wine, Ice tea made at table by Mrs. R.

- Barbecued or West-Indian. rum-cocktail
 1- and fresh covars, with little hot cakes
 with sour cream
 2- Stone crabs
 3- Jellied soup with sherry
 4- Individual baked young Chicken
 with wild rice and asparagus
 Spinach ^{or} baked with cheese
 Hot broccoli ^{or} with Hollandaise sauce.
 Tomato and egg plant
 5- Frozen pudding
 6- Cordials with waffles

Truly Timmers described

Pale yellow diamond, long flat mirror, a
 gold plated Venetian glass, filled with yellow
 anemones, blue lupine and a few pinky,
 bronze half opened roses. Some constricts with
 very long yellow tapered, yellow candy rose petals,
 yellow fingered anemones; tiny silver and gold
 knagles for sweets; gold Venetian glass service
 plates; yellow damask napkins, with cut
 mandarin folded on plates.

- 1- Black bean soup, wafer slice of lemon and
 wafer slice hard boiled egg. Paned cubes of
 toasted cheese bread; sprigs of watercress, white
 button radishes and huge ripe chives
- 2- Small fresh trout sautéed in half shells of
 lemon. thickest new potatoes boiled in oven
 served jackets, squeezed open at last minute for
 a drop of butter and dust of fresh ground
 peppercorn on their mealy flesh
- 3- Quince hen, stuffed with dry bread crumbs
 mixture, flavored with minced fried onion, minced
 fried bacon and very few curaway seed. Fowl cooked
 had been covered with water then slices of fat salt
 pork and roasted to a turn. No vegetables only a
 hot compote of tart red cherries, then round
 whole wheat bread and butter sandwiches with
 big English walnut meat sitting on top.

(over)

- 4 - In salad - instead a great silver patch of fresh asparagus juicy green, with two sauce-boats with a sauce of hollandaise or plain melted butter - a silver nut-meat tray on tray with $\frac{1}{2}$ doz nutmeats. (Served that way at the Hague at Cafe Royale)
- 5 - Home-made vanilla ice-cream, not much sweet, lent crumbly, sauce was chopped fresh strawberries blended with whipped cream into which had been put a little lemon juice, the zest of an orange and a glass of tart currant jelly, mixture of rosy corn and flour Macarons, little macarons-like cakes of nuts and marshmallows and white of egg, dropped on dry crostons and baked crisp
- 6 - Coffee in drawing room

Dinner

Face runner, rice bowl with potato likes and fern, high silver candlesticks at each side. silver shells for nuts and small silver compotes filled with strawberries & their leaves

- 1 - Cups of chilled balls of honey dew melon, lime juice in which fine sugar had been dissolved and fresh mint leaves chopped to powder had been sparingly dusted.
- 2 - Rich, red broach soup - vegetables had been strained but an island of sour-cream foam on top. Tiny pointed pie-crust rolls with centers of cunningly seasoned dropped meat hot - light - and appetizing.
- 3 - Baby babble, split, broiled and served in scarlet shell with butter alone - no sauce or vegetables - but a tray of bread, whole-wheat, hard-baked, and mellow toast, slices of rye and white bread in center, fish baked hot rolls on other end of tray.
- 4 - Broiled fillet topped with a creamy mound of marrow, deeply brown internet, marrow melted, decorative party whisks

7 potatoes mashed with piece of butter
as well as butter & cream; string beans cut
in shivers; big dish of spiced and peppery
chutney.

5. Bland head lettuce (diced) bathed in
French dressing, a couple of shavings of
Va. ham to go with it. crackers
6. Souffle of apricots, honey-colored & light
7. Cuddle

fruit-cock tails

- 1- Peaches & raspberries in sweetened
wine with half cup of shaved almonds
- 2- Strawberries, fresh pineapple and peaches
- 3- Orange and grapefruit sections, diced
apples, and strawberries with splash
of almonds, flavoured with cordial
- 4- Balls of cantaloup, watermelon,
flavoured with white cooking wine
or sparkling grape juice & spiced
with fresh mint
- 5- Sponge cake in mold with orange
filled with strawberries or peaches

Mrs. Geo. Ross Paris dinner table

- 1- Cocktail in silver
- 2- Honey dew melon Ball cocktail
- 3- Baked chicken, glazed sweet potatoes,
patch of tomato in half with sauce on top
& green pepper salad, with mound of ham in center.
Hot rolls, coffee, jelly & pickle on relish dish
- 4- Nestled pudding
Lunch

Stone cake with white cream
& roses tea
& orange slice lemon

Mrs. Lopez's breakfast

Turkey at one end
Ham at other
Platter of milked fruit salad on lettuce
mushrooms & oysters in potato shells
Peanut biscuit, olives, celery,
apple at small table, Hot water
mashed

Mrs. Lopez's supper

zucchini with mushrooms in it
Half-baked duck or ^{with} roast
fried, small other one with
one dish, dumplings in cream sauce
White rice, small stuffed
potatoes and small
Hot rolls. Salad on green potato large
alligator pea cut in half
peas, orange, apple, red & green
cherries, green & indigo string beans
olives, orange & grape fruit about.
Panned ^{with} cheese dressing and
hot butter biscuit. Angel food cake
with pecan filling with whipped
cream. Apples & cherries inside
Cup of coffee, also square

Allen's Shore's Lunch

cream pudding with lemon
brown bread tiny sticks from macys
white meat only of turkey on huge
tray with loose dressing on center
(dressing with celery, nuts, onions, etc)
Gravy, hot buttered rolls, creamed
chestnuts, creamed broccoli, sweet and
sour pickles on relish dish, cranberry
on wide silver platter.
Manhattan pudding, with angel
cakes (mandarin) iced with coconut
Waffle in library.

was in library + Pigeon. Bird waffle
Tomato cocktail - the cream waffles
Birds on silver tray
Honey - a sauce, passed gravy
Broiled bananas, hot butter biscuit
Rabbit dish with peas, mango and
cranberry, also nuts. Waffles.
Salad - lettuce, layer fresh pineapple
slices, artichokes, split red grapes,
dressing on bowl - passed -
center piece of pumpkin, orange, toques
persimmons, grapes & figs with
'blue berry' from Laurel Thrush.

Pigeon - white fruit cake & coco-nut
cake and nuts.

- 1 - Tomatoes stuffed with lobster
celery & olives
- 2 - Cream of mushroom soup
- 3 - Fillet mignon, au gratin potatoes
green peas, hot biscuit
- 4 - Romaine and melon salad
- 5 - Fancy ices, chocolate cake
- 6 - Coffee

- 1 - Caviar, fresh, true richly gray
black: Squares of hot toast
and halves of fresh-cut lemon
and grated mild onion and
egg with it. Pepper shaker
containing cayenne.
- 2 - Cups of consomme Belleme -
essence of lean and chicken
spoonful of rich cream - ripe
olives ripe-ripe, tablets of
celery hearts. No toast or crackers.
- 3 - Corned beef dish, partridges,
on toast spread with giblets
chopped to paste, and thinnest
most wafer-like slices of salt
pork across birds. Brown toy
balloons of soufflé potatoes and
a spoonful tart grape jelly
around some dish.
- 4 - Green vegetable salad, tender string
beans, cut in slivers, in melted butter
served piping hot on hot plates.
- 5 - Frozen fresh pineapples

Prochida pear with almonds
and lemon.

- Tall - tall with some piece of old
queen ware; tall thin pitcher, amethyst
glass. Pale green like into soft bowl.
4 old china figures candlesticks with
tall ~~very~~ chalice: 1 - "Blini", little, melting
hot, thick pieces, each having fresh
caviar and a high hat of sour cream.
2 - Clear green turtle soup laced with dry
sherry, a few morsels of the turtle swimming
in it; with tiniest, crisp, toasted sandwiches
of high poured cheese touched with cayenne
and a drop of Worcestershire, served piping
hot from a covered dish. 3 - Milk fed
chicken livers, stuffed with bread crumbs
and sweet butter, a mere "whisper" of
herbs, minced onions, minced broiled bacon
then the filled birds had been roasted, served
one to each person. Mango chutney, chopped
and jelled and cut in slices; sweet
cottage-~~pane~~ break on aquares; tiny fillets
of cauliflower steamed and covered with
lemony Hollandaise sauce. 4 - Salad of
snowy white endive hearts and sprig of
emerald cress, oil & vinegar dressing,
with salt, full of pepper & mustard grain
5 - apricot soufflé with white cream flavored
with apricot brandy.

Silver & Paper Luncheon

made a table cloth and napkins
yellow service plate
silver center bowl with yellow, pink &
white "snaps", daffodils and c
2 low silver candlesticks with paper
lace doyle, then tall yellow taper
2 silver peacocks opposite

1st course - Cocktails in Librarian

2 " - green dish with lace paper
mat, 6 "plugs" of fresh pineapple
molded pulverized sugar in center.

3rd " - chicken crisquette with parsley
silver boat with cream sauce, with
pieces of hard-boiled egg & mushrooms
Ham surrounded with potato fudge
with parsley between - Hot rolls.

Tomato with 'cheese petals' all on
crisp lettuce - raspberry ice - coffee
4 - chocolate mousse served on milk
white dishes.

Address Bailey's Bridge Luncheon
(at 4 small tables)

1 - Half of broiled chicken (8 pieces)
on center of large silver tray - large
spray of parsley on each side and
at two ends of tray 4 plums each
rolled on nuts. Round tray of whole
baked potatoes sautéed in poultry &
butter, surrounded by green beans.
Pickled dish of artichoke & watermelon
pickles, hot rolls in silver
platter, all covered with tray cloth.

2 - Vanilla ice-cream in large platter
sauce of whipped cream with nuts and
wine
long slices of yellow wax-nut cake - coffee

Marguerite Jones lunch - Kingston

- 1- Crab-flake w/ tail & crackers
- 2- Filet mignon, surrounded by radishes, nuts, Pops, Asparagus with sauce in bowl
Coppie
- 3- Lettuce with pulled beef tomato stuffed with cucumber, nuts, etc with cream cheese petals on outside
- 4- Ice box cake (whole)

Supper

- 1- Fruit w/ tail
- 2- Boiled chicken, smothered with mushrooms small wheel of pineapple with sweet potato on top of that + mandarin - surrounding chicken, lots of parsley, radishes about Butterbeans and slaw, rolls
- 3- Mousse and tray, bought cakes

Josephine's

4 wed. ducks with orange slices
 Fruit squash,
 Fruit mousse

Alva Drake, ducks

Fruit w/ tail

Large round plate with chicken
 duck - molded salad on lettuce
 & pulled tomato with celery &
 olive stuffing, all surrounded
 by small potato pickles, potato
 chips, hot beaten bread, sliced
 fruit w/ tail. 2 squares, ice cream
 with cake w/ crumbs on

to, surrounded by sliced
placids. Muffin cake (Pot)

- 1 - Green turtle soup
- 2 - Broiled live lobsters, potatoes au gratin
- 3 - Hearts lettuce, vinaigrette dressing
- 4 - Chilled oranges
- 5 - Coffee

————— Xmas dinner

- 1 - Oyster soup
- 2 - Turkey stuffed with chestnuts + hyzop
- 3 - Roasted fruit salad
- 4 - Plum pudding
- 5 - Ice cream, fruits, nuts in dishes
- 6 - Coffee — Sailing

————— (Buss's breakfast)

- 1 - Cantaloupe with grapes
- 2 - Broiled chicken on toast with
mushrooms
Tomato stuffed with cheese
Ring pineapple with doves
Hot rolls
Assed baked corn + green peppers
cut up
Coffee + hot rolls
- 3 - Ice cream frozen like waffles
with chocolate sauce.

Addie Baker Lunch

1. Honey dew melon on iris leaves
2. Squab with light colored sweet pickle pickle rolled in nuts
Should be surrounded by carrot chips: Cauliflower - Raisins -
Silver chive dish with cabbage pickle, watermelon @ with cherry and olives
3. Orange ice in melon surrounded with whip cream + coconut + RC

Mary Jo Southern Dinner

1. Fruit cup - honey dew balls, fresh pineapple + oranges, with red grape juice poured over
2. Turkey on side of tray, cut pieces in center surrounded by squares of dressing
Cauliflower in center of tray surrounded by shredded beans.
Baked apples with sweet potatoes baked on top. Hot rolls
Tray with lettuce cut up in ^{various shapes & sizes}
3. avocados ^{peeled & sliced} in slices on lettuce with cream cheese balls full of nuts.
4. Plain rice - cream with branched peach + juice on side. Small hot ^{caps}

Mrs Fees tea

Hot Russian tea.

Squares of white loaf bread
(about 4 thickness) with
filling between each layer of
cream cheese, olives & nuts &
all iced on top with small
olive in center (stuffed one)
with real leaf to side.
Pecanets & other cakes, nuts &
mints

Mrs Duffins lunch.

Tomato cocktail - assorted crackers.

2 - Plate with quail, homemade
sausage stuffed, remainder of
creamed chestnuts. Passed small

1 hot biscuit, glazed apples &
broccoli with Hollandaise sauce

3 - Lettuce with 1 avocado & large
+ small honey dew melon balls
assorted crackers -

4 - Assorted cheeses & crackers - Coffee

5 - Fruits.

Calgary
water
Duffins
Duffins

major Bepp lunch

Table - white Venise paint left, rose
reddest gllets, vordina in white
ewan holders, surrounded by 8
candelas with red c.

1st - Silver plates with quail on
toast, mushrooms, surrounded
by extra large thick apple rings
with chopped almonds on top
4 daphis tied parsley.
Asparagus with butter sauce +
sprinkled with red pepper
Broccoli with lemon sauce
Sector dish of chow chow -
cabbage pickle + sweet pickle
Rolls

2nd - Charlotte Louise, with lady
finger all moulded in
- surrounded by pickles figs

3 - Crispe

Arabel's dinner

Table - centerpiece of oblong mirror
with 3 each white candles on
either side, outlined with
holly + cedar + poinsettias
a cut glass chry dish on
either side with holly + cherry
then the prism cut glass
frog candelabra with white candles

all linen white cloth, with pretty
center pieces of lady pieces here
& there in an oval, etc.
2 cut glass chafers with red wine,
crystal goblets & red wine glasses.

- 1 - Mushroom soup, crackers
- 2 - Turkey on large platter & a
chop dish - large pieces of
white meat & small amount
of black resting on square of
dressing in center rice &
gravy in trench of platter.
Broccoli & cream sauce
Small sweet potato cooked
with marshmallows.

Celery, rolls, large slices of
apple rings

- 3 - Lettuce with Roquefort
cheese dressing & crackers
- 4 - 7 oz. - mousse in square
surrounded by breaded
sweet pickle. Substantial
white fruit cakes, set on
white with real holly leaf on
top & 3 small pieces of red
candy at end.
- 5 - Copped & apple brandy in silver

Addie Bailey luncheon

- 1- Honey dew melon on spears of 9's
(4x4x4)
 - 2- Squash with rolled in nuts peach pickles
on each side platter - parsley on ends
Soup, snap beans surrounded by chip
carrots.
- Head of cauliflower, cream sauce
Rolls in linen cover
4 compartment dish with cabbage pickles,
olives, celery and water melon and
pickle cut round with half cherry in center
 - 3 Orange ice moulded in melon shape,
surrounded by whip cream
Coc-nut cake
 - 4- Coffee in Library
-

Class dinner

- 1- Grape fruit stuck with tooth picks with balls
cream cheese covered with crisp chip beef
on ends (looked like a red bud with white
center) - long pickles on the toothpicks -
hot bacon around olives " " and
bottom of tray with crackers + sardine
paste, etc - with troutini cocktails
- 1- Soup crackers - celery
- 2- Heviled Crabs
- 3- Sliced lamb - surrounded with whole
fresh potatoes, in between sliced

oranges with slab of mint jelly -
string beans - tomato stuffed with
slaw - Rolls

4 - Cole filled with raisins, all cut
out a sauce

5 - Coffee in Library

Margie Biggs dinner for
Chief Justice Hughes

- 1 - Manhattan cocktails + her drinks
- 2 - Cream of pea soup - toast sticks
- 3 - Shok rice with prunes - piece of
lemon with paprika
Potato balls - tomato + cucumbers -
muffin sticks - chowchow pickle
- 4 - Half broiled chicken - mushrooms
apple ring with nuts on top
Hot rolls, fresh buttered asparagus
stuffed squash
- 5 - Orange + grape fruit salad on
lettuce with peeled white seeded
grapes - Passed vinaigrette sauce -
anchors - over salad on side
had orange + lemon round with
green gelatin
- 6 - Bunt almond ice cream
Hot spice cakes (small)

Lunches

- 1- Consommé
 - 2- Creamy crab cakes
 - 3- Baked tongue in raisin sauce
- Spring vegetables
 - 4- Plain green salad + cheese
 - 5- Complete fruit + little hot cakes
-

- 1- Shrimp cocktail (with lettuce in cups + tomato sauce)
Olives + crackers
- 2- Half broiled chicken
Lima Beans - Corn on cob -
Sweet pickles - Hot Rolls - Tea
- 3- Peeled whole tomatoes (top cut off
with spring parsley on top)
stuffed with apple, nuts, cherry
on lettuce leaf with white
cream mayonnaise dressing with
peas in center of tray
cheese wafers
- 4- Raspberry ice with hot
tea cakes

- 1- Salmon in aspic - very cold - on
hard tomatoes
Crisp brown milk toast
 - 2- Mashed - Potatoes - onion dressing
Apple sauce - Lima beans
 - 3- Frozen peaches with pound cake
 - 4- Coffee
-

- 1- Jellied bouillon (marinated petals
scattered on sauce)
- 2- Breast of chicken with mushrooms
Asparagus - Hollandaise sauce
Hot rolls - miniature tulips of butter
- 3- Avocado on nest of watercress
Paper thin bread rolled with cheese
toasted brown
- 4- Bombe glacé - small iced cakes
- 5- Coffee

Julian Potts Dinner

- 1- Honey dew melon balls
- 2- Turkey with thick dressing and sweet potato balls rolled in nuts surrounding platter
Broccoli - Celery - 2 kinds pickle
Rice and gravy
Hot Rolls
- 3- Tomatoes cut in quarters on lettuce leaves with long strips of alligator pears across.
cheese crackers
- 4- new chocolate cake pudding (in new Administration)

Mrs J. F. Alexander - Dinner

- 1- Honey dew sliced melon with limes
- 2- fruit diet - surrounded by orange slices with apple jelly on top
Baked ham with long green pineapple sticks with sweet mustard
Vegetable dish with 3 compartments containing rice - cauliflower - peas
Gravy and hot rolls
Cottage cheese dish with peach sweet pickles - celery in center - chow chow
Baked corn
- 3- some made baked custard cream with hot chocolate dressing - individual new cakes
- 4- Apples - mandarin

1. 'Religious desert' -

Vanilla ice cream on slice of sponge cake. Heat jar of preserved black cherries (not canned ones) add 2 tablespoons brandy, set afire, stir this flaming bowl so brandy gets well mixed with fruit - then ladle it over ice-cream -

2. Pineapple sherbet served in fresh scooped out pineapples

3. Strawberry + vanilla ice cream with sauce of brandied cherries (in apricot brandy)

4 -

Dinner as Dinner

- 1- Fruit cocktail
- 2 Broiled chicken + tomatoes
Beans - cauliflower
Rolls - Home pickles
- 3- Hearts lettuce - Show as 9
- 4- Bavarian Cream

Francis Dougherty's luncheon

- 1- Plate served: Ham loaf with strips of wide broiled pineapple with brown sugar on top
Sweet potatoes in cones rolled in wheaties, in top filled with mandarin slices - creamed peas in patties - Hot rolls
- 2- Lettuce and molded fruit salad
- 3- Ice cream, chocolate dressing
coconut cake in squares on silver ice basket
- 4- Coffee

Archie Coates - June 1940
Funchess
Washington, D.C.

- 1- Cream soup with sprig of
cream and tiny bits of green -
Celery and radishes - Mells. Toast
- 2- Crab flakes with top of almonds
on hot crumb
- 3- Small brooks on ham on toast -
with mushrooms in center
Hot rolls - fresh asparagus - Pickles
- 3- Green salad - heart lettuce, art chokes
etc. crackers
- 4- Silver bowl of 5 apple round-like
ice balls with cream inside
and artificial flowers in center -
white fruit cake
(wine with 2 courses)
- 6- Coffee in living room

Arabic Coffee Lunch

- 1 - Rum cigarettes in tray
- 2 - Honey dew under table - middle
scooped out with about 4 or 5
honey dew balls in center - a
branch of green grass "draped"
on side with 2 green cherries
at a gentle pace of tempo
- 3 Cheese soufflé - green sauce
- 4 - Sweet breads on fruit from all
on round table - surrounded
by mushrooms -
Apparatus with red pinpoints
Relishes - hot rolls
- 5 - Caper Croquettes with flaming brandy
- 6 - Coffee

Mama's Boiled Dressing

(for chicken salad or slaw)

2 eggs - beat good, add 3 table spoons sugar, beat in, $\frac{2}{3}$ cup of vinegar and beat in $\frac{1}{3}$ that - $\frac{1}{2}$ cup of cream or rich sweet milk, add this, then put on stove and let boil till it thickens. Stir all the time, while on stove (or put in boiling water on stove until thickens) then add salt to taste.

In making chicken salad, put this in - add 2 or 3 spoons of Duke's mayonnaise dressing after all is mixed.

for fruit, dressing, add a little flour to make stiff - let get cold, then add a little whip cream.

Crab Souffle (Salad)

1 can crab (55) 4 hard boiled
eggs - 2 cups cream sauce
(rich) 4 or 5 table spoons
mustard pickle
Flak crab - mix with cream
sauce - cut up eggs put
with pickle season well
put in buttered baking dish
Serve in dish or ramekins
or crab shells

cheese mouse

1 pt. cream - 3 pkg cream cheese
1 table spoon gelatin - 1 cup nuts -
almond, green peppers - ~~cheese~~
and $\frac{1}{2}$ cup American cheese (strong)
Whip cream - season well -
beat gelatin over hot water
after soaked in $\frac{1}{2}$ cup water.
Put gelatin in cream. mix
cheese with cream - put in
peppers, nuts etc - Topped

onion soup or Potage à l'oignon.
Brown many strips of thinly sliced onions
in a skillet with butter. Heat strong beef
broth, well skinned, to boiling point, add
onions, pour, just before serving, onion
and all over rounds or toast covered
with melted cheese - Parmesan if possible.
The powdered cheese may also be added
to soup.

Crisp, large batter cake spread with
cream, and covered with thick sour
cream, called "Plover" in Paris. As an
appetizer, sauerkraut baked with layers
of cheese or cooked with sliced tart apples.
Thin squash cooked à la riçote and all
with plenty of Allemande sauce.

Three chicken - to a plate + fork
+ napkin to go under the plate.

Asparagus tips - keep asparagus
tips in mayonnaise, hold each tip
in thin slice of bread where cut
has been removed, fasten with
toothpicks and toast lightly.

Stuffed olives + Bacon cones = wrap
a S.O. in a thin strip of bacon, fasten
it to olive with toothpick. Bacon
becomes crisp + brown. Eat with
fingers, toothpick serving as handle.

Waffle Recipe: - 2 cups flour
mixed in sifter with 2 teaspoons
baking powder, $\frac{1}{2}$ teaspoon baking
soda and a pinch of salt. Beat
into a batter with milk using letter
as medium for a fairly thick consistency.
Add 4 tablespoons melted lard. &
Toss on egg in and continue to
beat until iron good and hot.

Omelet with creamed sweetbreads &
mushrooms folded in it.

cream chicken for a lunch

Roast beef, braised with raisins
and olives.

Sardines, saute with a little of their oil
a dash of vinegar, some slices of onion
and strips of red pepper.

Peter's Swedish Trise (20)
a very good one. Spread with some
well flavored mixture, or heat with
butter on them, crisply.

As in case - Mazarin: - Get ice, "Bombe Ciro"
large mould of vanilla mousse, lined
with chocolate ice cream and raspberry ice.
or Chocolate Cup Bristol; individual, cup-
shape, shell of thin sweet chocolate
filled with caramel - almond mousse.

Canned grapefruit juice, sweetened or
unsweetened, for punch or beverages.

Welsh's Tomato juice, excellent cocktail -
shake in shaker with generous dash of
salt, few drops of lemon juice, lot of
shaker ice, serve at once.

Por-d'oeuvres - tiny gherkins, or small
pickled onions, or pickled cauliflowers,
anchovy or artichokes.

Young turkey, quinea hen or roast
duck, serve with oranges sliced in
sections around platters. Then plain
lettuce salad, with wafers, and thin
slices of Westphalian ham.

Serve prestige to a menu - Fresh caviar.

green turtle soup, avocados, galathea
pears.

serve platt - sweet bread ^{or croquette} garnished
with rich, dark ripe olives - or
heat in their own liquor and pile
in center of that or a fish dish.
Cut, stone, and put together with
creamed Roquefort cheese

Angel-food drops at ^{Market Kitchen}
^{Greenwich Village}

Japanese Araras (a lb. serves many people
cross between biscuit & nut) at Dean's.

miniature cream pie shells from Dean's
(seasoned caviar filling for same)

Rose pink or yellow candy rose petals
for teas, also petite fours (small cakes)
Caviarets (little biscuits) used as a

carafe. Spread with seasoned caviar
or salt & fish goes when unexpected
guests arrive. Packed in tiny boxes
from Macy's Grocery Dept. (90¢ for 35
3 cars for 2.25)

also trush bonns sante in sherry
w/ most ptidge with skin, string beans,
celery braise or sweetbreads in
cream sauce. Busses sprouts cold
with deserts. or creamed spinach

Caviarets - yellow. rack, diamond -
shape, round etc. for filling with
caviar, anchovy, peanut butter or other
carafe mixtures
Impatience Ruben's caviar by the half
pound better than the market - 1.00

